



18th February 2021

Let us take you on a journey... 5 course Tasting Menu 90pp
Seafood Tasting Menu with Half Lobster 145pp Matching WineS 55pp

Cicietti

St Helens Tas oyster with pickled apple and avruga caviar 6 ea
House marinated Mt Zero olives 5
Tempura battered Sage leaves 5

Antipasti

CapeSante in padella - pan seared Shark Bay scallops with cauliflower purée, Yarra Valley bloody shiraz and gin caviar, lemon, dill oil 24

Carpaccio di manzo - thinly sliced pasture fed black angus beef with bagna cauda, capers, pangrattato, pecorino sardo and olive oil 23

Fiori di zucchini farciti - zucchini blossoms stuffed with buffalo ricotta, mozzarella, basil, mint and confit garlic aioli 21

Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, cinghiale salami, mortadella, capocollo, house marinated Mt Zero olives and truffle pecorino 26

Primi

Pappardelle con ragù di agnello - Mt Leura lamb ragù slow cooked with carrot, garlic, oregano, pinot grigio and pecorino romano 23/36

Ravioli fatti a mano - handmade ravioli filled with leek, silverbeet, mint, buffalo ricotta with nutmeg, burnt butter and sage 23/36

Spaghetti con vongole e polpo - handcut squid ink spaghetti with Goolwa pipis, Lakes Entrance octopus, cherry tomatoes, garlic, onion, basil and bottarga 37

Risotto con pancetta, piselli e zucchini - carnaroli rice cooked with pancetta, green peas, heirloom zucchini, marjoram, chicken stock, basil and taleggio D.O.P 36

Secondi

Pesce al forno - oven baked Spring Creek QLD barramundi with olives, cherry tomatoes, spinach, lemon and olive salsa 39

Arrosto di maiale - slow cooked rolled pork belly with lentil ragù, cavolo nero and salsa verde 38

Carne di agnello - pan roasted Mt Leura lamb rump with roasted butternut and leek, caramelised onion purée, spinach and jus 38

Bistecca di manzo - 350g pasture fed black angus rib eye with zucchini scapece, silverbeet and salsa dierbe 42

Contorni

Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 9

Insalata di finocchio - florence fennel, rocket, orange, lemon, olive oil and pecorino 12

Insalata di radicchio - Treviso radicchio, apple, candied walnuts, balsamic and gorgonzola dolce D.O.P



Events @ LBP & S

Private functions / parties / wine dinners / birthday celebrations / engagement and wedding parties /
First Holy Communions / Christenings

Maximum 50 guests

Chef-selected Sharing Menu (85pp), Tasting Menu (90pp) or Seafood Tasting Menu (140pp) available.

Chef's Table @ Home

6 courses prepared by our chef in your kitchen in dinner-party style

Available 30km radius of Heidelberg

Find us on Instagram & Facebook @LittleBlackPigandSons

www.littleblackpigandsons.com.au

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